

"COOKING WITH THE GAS TURNED *off*"
IN THE

"BZ" MODEL CHAMBERS RANGES

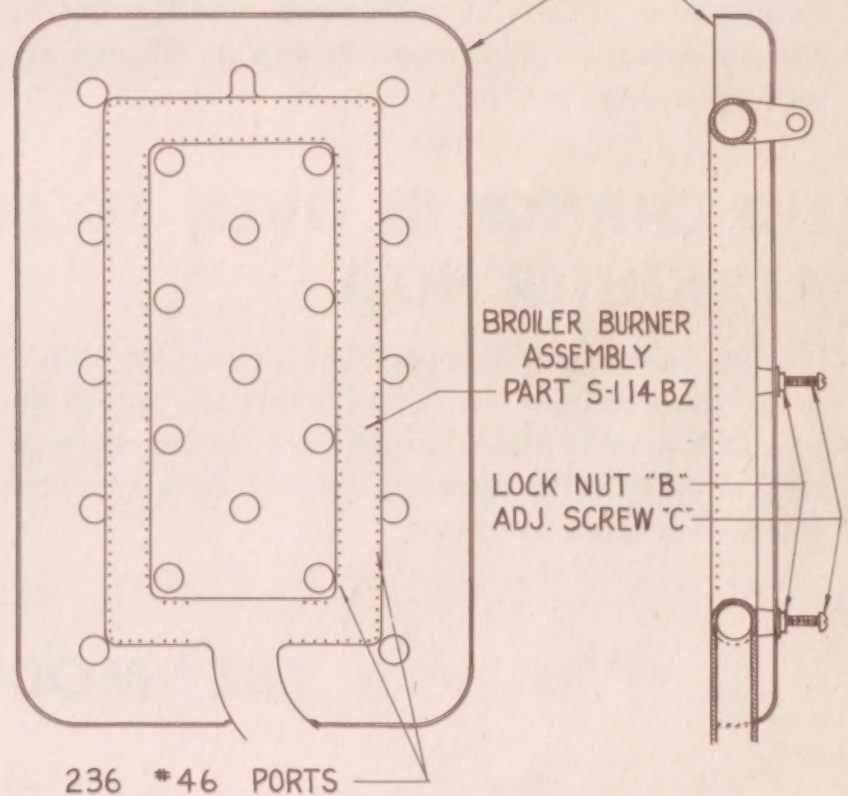
(11-BZ, 12-BZ, 14-BZ, 15-BZ and combinations of these
with additional letters and numbers to denote finish)

How they DIFFER from "B" models

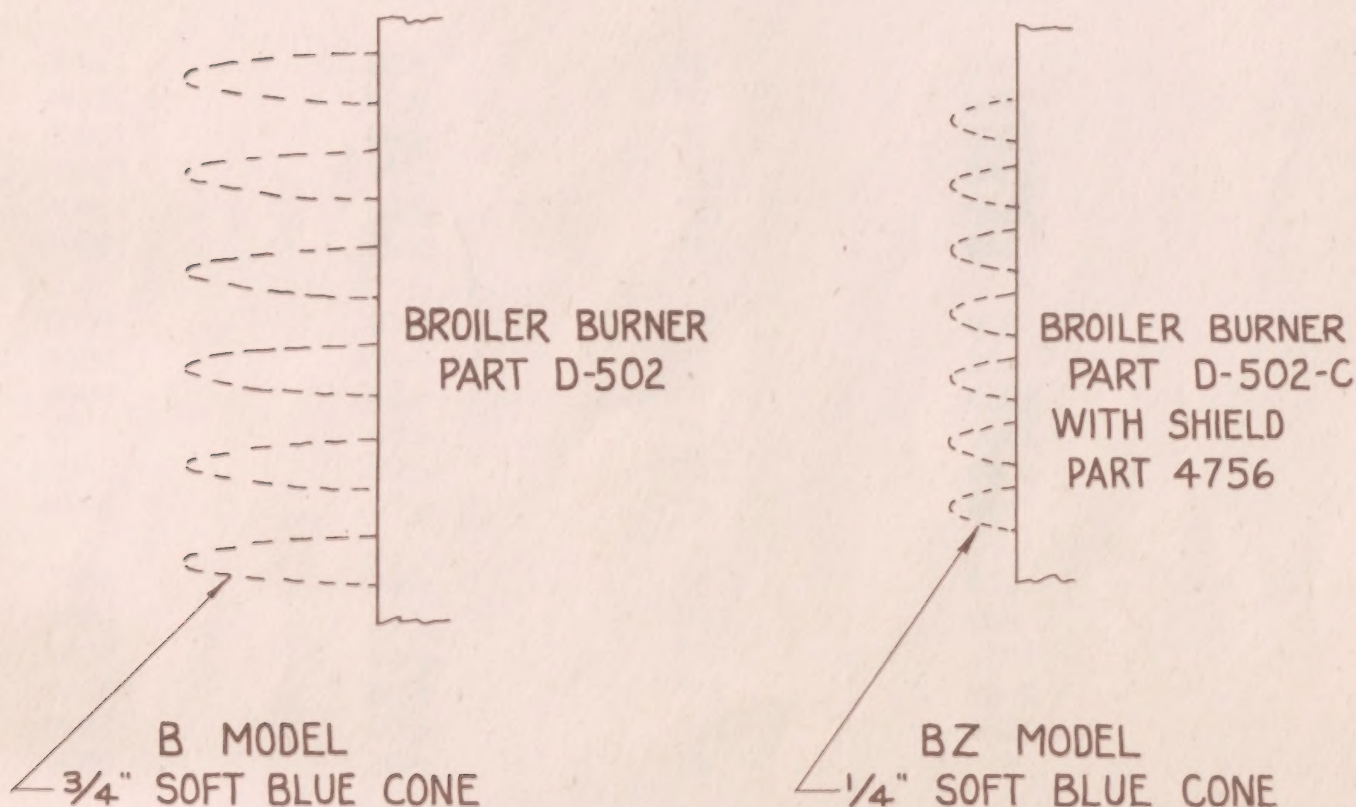
New BZ Broiler has Shield over Burner and Uses LESS GAS

This new In-A-Top Broiler and Griddle does the same fast, smokeless cooking job as the B-model but does it with less external heat and considerably less gas. The stainless steel burner shield promptly "blues" with use, but gets the same color all over, and consequently is attractive in appearance.

BROILER BURNER SHIELD - PART 4756



NOTE DIFFERENCE IN HEIGHT OF FLAMES



Broiler Flame must be set *much lower*

When the gas is adjusted according to this diagram, the BZ broiling time is practically the same as that of B-models. Besides reducing external heat around broiler, and using gas more efficiently, the BZ-model makes it possible to use the Griddle with a full broiler flame.

New Top Burner Positions SAME for ALL GASES

The B-model top burner for bottle gas (part #3682) is used for ALL GASES on the BZ-models.

The B-model bottle gas drip ring (part #3698) is used for ALL GASES on the BZ-models.

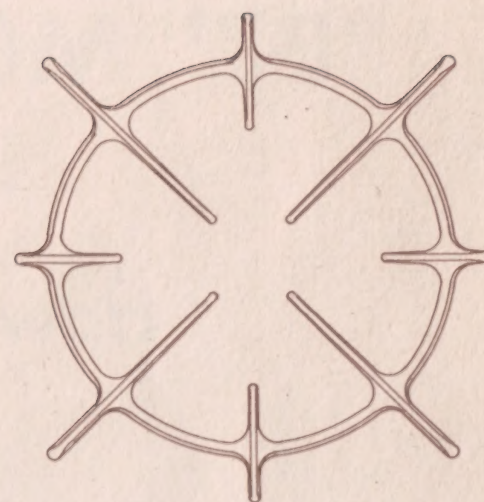
This new, high, top burner position reduces cooking top heat; increases speed and efficiency; eliminates part changes for conversions from one kind of gas to another except orifice sizes.

New Top Burner Pilot Grate—reduces cooking top temperature; provides convenient, small, warming burner. *Ridges removed from cooking top in BZ-model; possible with new, high grates.*

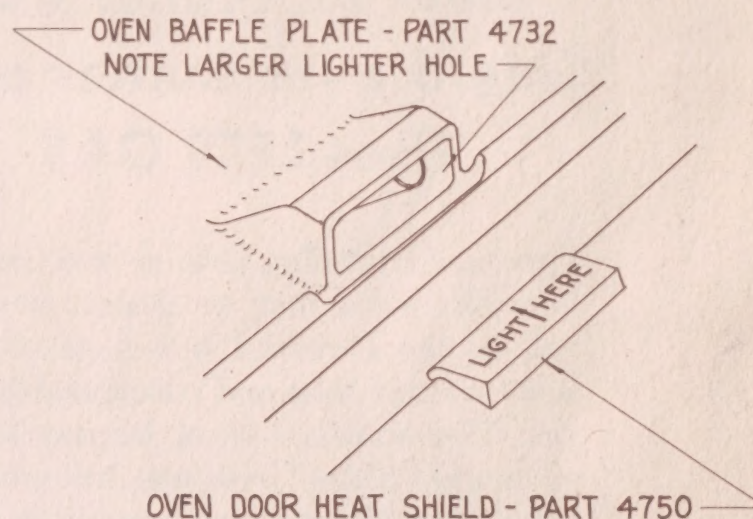
NO CHANGE IN OVEN EXCEPT AT LIGHTER HOLE

On the BZ-models it is possible for service men and users to see the oven gas flame easily through a widened lighter hole in the baffle plate. "Light here" instructions are placed permanently at the opening, covered by a larger heat shield when oven door is closed.

Super Speed Grate—adds to increased top burner efficiency.



TOP GRATE - PART 4757



"BZ" MODEL ORIFICE SIZES

	Gas	BTU Value	Pressure	Drill Size	BTU Input Per Hr.
Oven	Mfd.	570	5"	#20	21000
	Mixed	800	7"	#20	21000
	Natural	1050	7"	#46	21000
	Propane	2500	11"	#55	21000
	Butane	3300	11"	#56	21000
	Butane-Air	540	4"	#20	21000
Broiler	Mfd.	570	5"	#39	15000
	Mixed	800	7"	#39	15000
	Natural	1050	7"	#48	15000
	Propane	2500	11"	#57	15000
	Butane	3300	11"	#58	15000
	Butane-Air	540	4"	#25	15000
Top	Mfd.	570	5"	#46	9000
	Mixed	800	7"	#46	9000
	Natural	1050	7"	#54	9000
	Propane	2500	11"	#68	7500
	Butane	3300	11"	#69	7500
	Butane-Air	540	4"	#31	9000
Well	Mfd.	570	5"	#46	9000
	Mixed	800	7"	#46	9000
	Natural	1050	7"	#54	9000
	Propane	2500	11"	#68	7500
	Butane	3300	11"	#69	7500
	Butane-Air	540	4"	#31	9000

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